

United States Patent [19]
Parliment

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[54] **BLUEBERRY FLAVOR**

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 607,319, Aug. 25, 1975, abandoned.

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[52] U.S. Cl. **426/534**

[58] Field of Search **426/534**

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[57]

ABSTRACT

A flavoring agent and a method of imparting to food-stuffs, especially beverages, a pleasant blueberry flavor and aroma by adding thereto a defined ratio range of linalool to a 5 to 7 carbon alcohol or aldehyde known for its fresh green note.

12 Claims, No Drawings